Salted Honey Gingernut Cheesecake

MEDIUM • 1 HOUR

We've dialled up the sweet-salty factor on this iconic baked cheesecake recipe, made with all honey instead of sugar, an irresistible salted honey drizzle and moreish gingernut biscuit base.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Medium	20 mins	40 mins plus cooling time	10-12

Ingredients

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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Cake

- 165g gingernut biscuits (or gluten-free sweet biscuits + 1 tsp ground ginger)
- 50g unsalted butter, melted
- 1 tsp vanilla bean paste
- 500g cream cheese, softened
- 2 tbsp plain flour (or gluten free plain flour)
- 150g Capilano Pure Honey
- 1 tsp vanilla extract
- 2 eggs, plus 1 yolk, extra
- 150g sour cream

Topping

- 150g sour cream (thick part only, do not over-mix)
- 150g Capilano Pure Honey
- 1 tsp lemon juice
- Pinch sea salt flakes

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

1. Preheat oven to 160°C (fan-forced). Grease and line the base of a 20cm springform cake tin with baking paper.

2. Place biscuits in a food processor and pulse until fine. Add melted butter and vanilla, pulse until combined. Press mixture into base of cake tin using the back of a metal spoon to smooth, ensuring the biscuits are well compacted. Chill until ready to bake.

3. In a stand mixer with paddle attachment, mix softened cream cheese on medium speed until smooth, approx. 1-2 minutes. Add honey, sour cream and vanilla, mix until combined, then add eggs and yolk 1 at a time, beating in between until smooth. Sift flour into bowl and fold on low speed until just incorporated.

4. Place tin on a baking tray. Transfer cheesecake mixture into tin and bake for 40 minutes until mixture is set but still wobbly. Leave cheesecake in oven with oven turned off and door ajar for 1 hours until cooled, to prevent cracks forming. Allow to cool to room temperature on benchtop before chilling at least 4 hours or ideally overnight.

5. While cheesecake is baking, prepare salted honey sauce. Combine honey, 1 tbsp water and lemon juice in a small saucepan over low heat. Heat until small bubbles begin to form, and swirl (without mixing) until mixture is golden brown and caramelised (2-4 minutes approx.). Stir in sea salt flakes and allow to cool. Transfer to a jar or airtight container until ready to serve.

6. To serve, spread thick sour cream over top of cheesecake creating swirls using a palette knife or spatula. Gently warm salted honey sauce by standing container in warm water.

7. Drizzle sauce over top of cheesecake and finish with sea salt flakes.

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